

Virginia Green Restaurant Profile:





The Red Hen Restaurant Lexington, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices is all aspects of Virginia's tourism industry. *Virginia Green* has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, *Virginia Green* encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.



The Red Hen Restaurant

"The Red Hen restaurant is a farm-to-table fine dining restaurant located in historic downtown Lexington. Chef Tucker Yoder creates a new menu daily, based on the best and freshest ingredients available locally and seasonally. Serving dinner Monday through Saturday, Lunch Monday through Friday, and Sunday Brunch."

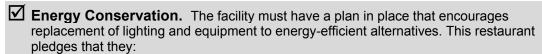
Green Statement: "We founded our business on the idea that small businesses can be agents for positive change. Our environmental ideals are at the core of our business."

CORE ACTIVITIES for Restaurants

"I" This symbol indicates a <u>required activity</u> for Virginia Green Lodging facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors to the Red Hen Restaurant can expect the following practices:

- Recycling and Waste Reduction. Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:
 - Recycle: glass, aluminum cans, steel cans, food waste (composting), grease, plastic, office paper, newspaper, cardboard, packing supplies, fluorescent lamps, batteries, electronic equipment
 - Use bulk soap dispensers in restrooms
 - Use dishware and glassware to minimize the use of disposables
 - Provide condiments and cream and sugar, etc. in bulk
 - Use water pitchers and filtered water to minimize the use of single-use bottles
 - Have an effective food inventory control system that minimizes wastes
 - Compost waste food and other compostables
 - Purchase locally-grown produce and other foods whenever possible
 - Purchase organic and sustainably grown foods
 - Use menus and table placards as opportunities to communicate green activities
 - Encourage suppliers to minimize packaging and other waste materials
 - Purchase from vendors and service providers with a commitment to the environment
 - Use electronic correspondence and billing
 - Use "green" Cleaners that are dispensed in bulk
 - Purchase durable equipment and furniture

- Purchase low-VOC carpets and fabrics
- Purchase building materials that are re-used or from sustainable sources
- Use latex paints
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use a last-in/first-out inventory and labeling system
- Use less toxic materials
- Minimize the use of pesticides and herbicides
- Use integrated pest management (IPM)
- Other:" We buy only locally-grown produce and meat products from farmers we know and who are responsible stewards of the land. We have a small menu with very little food waste; what food waste we have we give to one of our vegetable farmers who uses it for compost."
- Styrofoam/Disposables Minimization. Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:
 - do not use any Styrofoam products
- Grease Recycling. The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:
 - Do not use a fryer; what grease is captured in the grease traps is disposed of properly
 - Periodically pump grease traps
- **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:
 - Track overall water usage and wastewater
 - Perform preventative maintenance to stop drips and leaks
 - Use water-flow metering to discover leaks and areas of high use
 - Have low flow toilets and high efficiency dishwashers
 - Discourage water-based cleanup (sweeping first)
 - Have an effective landscape management plan which utilize drought tolerant species, metering and rain gauges, and minimizes lawn areas
 - Have an effective stormwater management plan
 - Have a green roof
 - Other: "We have installed the very first vegetated roof in Lexington."



- Track overall energy bills
- Have a numeric goal of how much they want to reduce their energy usage over time
- Evaluate existing ovens and other kitchen equipment for energy efficiency
- Use:
 - compact fluorescent light bulbs in all rooms and in canned lighting
 - LED Exit Signs
 - high efficiency fluorescent ballasts and lamps (T5s and T8s)
 - ceiling fans
- Have high efficiency heating & air conditioning (HVAC) systems
- Perform preventative maintenance on HVAC system
- Use natural lighting



- Use occupancy sensors to turn on/off lights
- Purchase EnergyStar-rated computers, copiers, and appliances
- Other: "We installed motion sensor-controlled lighting in our bathrooms, a solar tube in our dishroom, which otherwise would have no natural lighting; our chef rides his bike to work every day."

☑ Other Creative/Common Sense Ideas:

"In renovating our 1897 building, we did our best to reuse construction waste. We used quite a bit of recycled hardwood in construction. The addition we built is made using pre-insulated concrete panels, which are highly efficient, and covered with a green, vegetated roof. We also are a member of the 1% for the Planet Network, donating 1% of all sales to environmental organizations (in our case, two local groups, the Boxerwood Gardens and Nature Center and the Rockbridge Area Conservation Council)."

For more information on **The Red Hen Restaurant**, see <u>www.redhenlex.com</u> or contact John Blackburn at 540-464-4401 or <u>Blackburn@redhenlex.com</u>.

For more information on *Virginia Green* program, see www.deq.virginia.gov/p2/virginiagreen
or www.virginiagreentravel.org.



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.





